



**EFFECT OF DIFFERENT PRE-TREATMENTS ON FUNCTIONAL AND
PHYSICOCHEMICAL PROPERTIES OF OCTENYL SUCCINIC
ANHYDRIDE (OSA) MODIFIED SAGO STARCH IN PICKERING
EMULSION**

by

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of Bachelor of Technology (B. Tech) in the field of Food Technology
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DECLARATION BY AUTHOR

This dissertation is composed of my original work and contains no material previously published or written by another person except where due to reference has been made in the text. The content of my dissertation is the result of work I have carried out since the commencement of my research project and does not include a substantial part of work that has been submitted to qualify the award of any other degree or diploma in any university or tertiary institution.

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TABLE OF CONTENTS

	Page
ACKNOWLEDGEMENTS	iii
TABLE OF CONTENTS	iv
LIST OF TABLES	vii
LIST OF FIGURES	viii
LIST OF ABBREVIATIONS	ix
ABSTRAK	xi
ABSTRACT	xii
CHAPTER 1: INTRODUCTION	
1.1 Research Background	1
1.2 Problem Statement	4
1.3 Objectives	5
CHAPTER 2: LITERATURE REVIEW	
2.1 Pickering Emulsion	6
2.2 Starch	
2.2.1 Sources of starch	8
2.2.2 Structure and Properties of Starch	9
2.3 Sago Starch	11
2.4 Starch Modification	12
2.5 Octenyl Succinic Anhydride (OSA) Modified Starch	13
2.6 High Ultrasonication of Starch Granules	16
2.7 Acid Hydrolysis of Starch Granules	18
2.8 Mayonnaise	18

CHAPTER 3: MATERIALS AND METHODS

3.1 Design of Experiment	20
3.2 Materials	21
3.3 High Ultrasonication of Starch Granules	21
3.4 Acid Hydrolysis of Starch Granules	22
3.5 Octenyl Succinic Anhydride (OSA) Modification	22
3.6 Determination of Degree of Substitution (DS)	23
3.7 Determination of Physicochemical Properties of Starch Granules	
3.7.1 Fourier Transform Infrared (FTIR) Spectroscopy	23
3.7.2 Scanning Electron Microscopy (SEM)	24
3.8 Preparation and Characterization of Pickering Emulsions	
3.8.1 Preparation of Pickering Emulsions (Mayonnaise)	25
3.8.2 Light microscopy of Pickering emulsions	25
3.8.3 Stability of Pickering Emulsion	26
3.8.4 Emulsifying Activity (EA)	26
3.9 Statistical Analysis	26

CHAPTER 4: RESULTS AND DISCUSSION

4.1 Degree of Substitution (DS)	27
4.2 Physicochemical Properties of Starch Granules	
4.2.1 Fourier Transform Infrared (FTIR) Spectroscopy	27
4.2.2 Scanning Electron Microscopy (SEM)	33
4.3 Characterization of Pickering Emulsions	
4.3.1 Light Microscopy of Pickering emulsion	37
4.3.2 Stability of Pickering emulsion	40
4.3.3 Emulsifying Activity (EA)	45

CHAPTER 5: CONCLUSION AND RECOMMENDATIONS

5.1 Conclusion 47

5.2 Recommendations 48

REFERENCES 49

LIST OF TABLES

Table	Caption	Page
Table 2.5	Regulatory limits for starch sodium octenyl succinate	14
Table 3.8.1	Formulations of egg yolk, OSA starch and water	25
Table 4.1.1	Abbreviation and samples name	27
Table 4.1.2	DS of NS, OS, HOS and AOS	27
Table 4.3.1	Abbreviation and samples name	37
Table 4.3.2	Effect of the starch concentration on the Emulsification Index (EI) of mayonnaise samples. Test of emulsions was performed 5 min after vortexing.	40
Table 4.3.3	EA of NS, OS, HOS and AOS.	46

LIST OF FIGURES

Figure	Caption	Page
Figure 2.1	Sketch of conventional emulsion and Pickering emulsion	7
Figure 2.2.2	The six structural levels of starch granule: 1: individual branches; 2: amylose and amylopectin; level 3: semi-crystalline lamellae; level 4: growth ring; level 5: starch granules; level 6: cereal grains	10
Figure 2.5.1	Structure of OSA modified starch	14
Figure 2.5.2	Micrograph of O/W emulsion stabilized by hydrophobic rice starch particles after storage for two days at room temperature with magnification (a) 100x and (b) 1000x	16
Figure 2.6	Cavitation	17
Figure 3.1	The design of experiment	20
Figure 4.2.1	FTIR spectra of (a) NS, (b) OS (c) HOS and (d) AOS	31
Figure 4.2.2	Scanning electron micrograph of (a) NS(1000x), (b) OS (1000x) (c) HOS (500x) and (d) AOS (500x)	35
Figure 4.3.1	Microscopic image of mayonnaise sample of 100% egg yolk, 100% NS, 75% and 100% substituted egg yolk with OS, HOS and AOS.	39
Figure 4.3.2	Sealed graduated test tubes containing mayonnaise stabilized by EY, NS, OS, HOS and AOS at different storage duration	43

LIST OF ABBREVIATIONS

Abbreviation	Caption
α	alpha
β	beta
θ	Theta
$^{\circ}$	Degree
$^{\circ}\text{C}$	Degree Celsius
%	Percent
ANOVA	Analysis of Variance
AOS	Acid hydrolysis OSA modified sago starch
cm^{-1}	Per centimetre
DP	Degree of Polymerization
DS	Degree of Substitution
EA	Emulsifying Activity
FDA	Food and Drug Administration
FTIR	Fourier Transform Infrared Spectroscopy
g/mol	gram per moles
g	gram
h	hour
ha	hectare
HCl	Hydrochloric acid
HOS	High ultrasonic OSA modified sago starch
KBr	Potassium bromide
kV	kilovolt
m	meter

mA	milliampere
mg/mL	milligram per millilitre
min	minute
mL	millilitre
mol/L	moles per litre
nm	nanometre
N	Normality
NaOH	Sodium hydroxide
NS	Native starch
OSA	Octenyl succinic anhydride
OS	OSA modified sago starch
O/W	oil in water
r/min	revolutions per minute
SEM	Scanning Electron Microscopy
s	second
μL	microlitre
μm	micrometre
v/v	volume/volume
W/O	water in oil
w/v	mass/volume
w/w	mass/mass

KESAN PELBAGAI PRA-RAWATAN PADA SIFAT DAN FIZIKOKIMIA OKTENIL SUKSINAT ANHIDRAT (OSA) MODIFIKASI KANJI SAGU

ABSTRAK

Emulsi yang stabil, atau lebih dikenali sebagai emulsi ‘Pickering’, boleh dihasilkan dengan menggunakan kanji. Kajian ini bertujuan untuk memahami bagaimana sifat-sifat kanji mempengaruhi saiz titisan dan pengkriman emulsi tersebut. Dalam kajian ini, kanji sagu (*Metroxylon* spp.) dirawat terlebih dahulu dengan dua kaedah yang berbeza untuk menstabilkan emulsi ‘Pickering’ (mayonis). Ultrasonikasi kuasa tinggi dan hidrolisis asid digunakan untuk mendapatkan saiz kanji yang lebih kecil. Semua sampel diesterifikasi dengan 3% oktenil suksinat anhidrat (OSA) untuk meningkatkan hidrofobik mereka. Darjah penggantian (DS) adalah yang tertinggi (0.0206) untuk AOS dan 0.0123 untuk HOS. Berbanding kanji asli, spektroskopi FTIR menunjukkan bahawa kanji sagu OSA yang dirawat terlebih dahulu mempunyai dua penyerapan tambahan pada 1725 cm^{-1} dan 1570 cm^{-1} . Morfologi granul kanji sagu yang diperiksa menggunakan mikroskop elektron imbasan (SEM) menunjukkan beberapa permukaan yang kasar, kaviti dan hakisan pada kanji sagu OSA yang telah dirawat. Indeks emulsi (EI) meningkat untuk kanji sagu OSA yang dirawat terlebih dahulu kerana pengurangan saiz kanji. Mayonis dengan kepekatan 75% dan 100% pra-rawat sagu OSA mengekalkan emulsi mereka stabil selepas 21 hari berbanding sampel lain yang mula berkrim. Aktiviti pengemulsi (EA) mayonis yang stabil dengan kanji sagu OSA yang dirawat terlebih dahulu menunjukkan saiz titisan yang lebih kecil dengan perbezaan yang ketara ($p < 0.05$) berkenaan dengan gangguan struktur yang berlaku semasa pra-rawatan dan pengubahsuaian. Oleh itu, pra-rawatan telah berjaya menghasilkan permukaan aktif pada kanji sagu asli dan kanji sagu OSA yang berguna untuk digunakan dalam emulsi.

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ABSTRACT

Particle-stabilized emulsions, called Pickering emulsions, can be produced by using starch particles. This work aims to understand how the properties of the starch particles affect the droplet size and creaming of such emulsions. In the study, sago starch (*Metroxylon* spp.) particles were pre-treated by two different methods and used to stabilize Pickering emulsion (mayonnaise). High power ultrasonication and acid hydrolysis pre-treatments were used to obtain smaller particles. All samples were modified with octenyl succinic anhydride (OSA) to increase their hydrophobicity with a level of OSA substitution of 3%. Degree of substitution (DS) was the highest (0.0206) for AOS and 0.0123 for HOS. In comparison to native starch, FTIR spectroscopy showed that pre-treated OSA sago starch had two additional bands at 1725 cm^{-1} and 1570 cm^{-1} . The morphology of sago starch granule examined using scanning electron microscopy (SEM) showed some rough surface, cavitation and erosion on OSA sago starch. The emulsification index (EI) increased for the pre-treated OSA sago starch owing to the size reduction of starch particles. Mayonnaise with 75% and 100% pre-treated OSA sago starch kept their emulsion stabilize after 21 days while mayonnaise formulated with OSA sago starch exhibited creaming. The emulsifying activity (EA) of mayonnaise stabilized with pre-treated OSA sago starch showed smaller droplet size with significantly difference ($p < 0.05$) with respect to structural disorder that occurs during pre-treatments and modifications. Therefore, the pre-treatments have improved native sago starch and OSA sago starch becoming surface active molecules which will be useful to be used in emulsion.